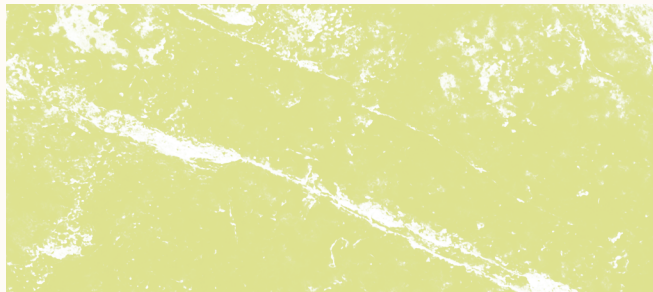


LIOCO

Sauvignon Blanc 2019



VINEYARD
Lolonis

APPELLATION
Redwood Valley

COUNTY
Mendocino

ALCOHOL BY VOLUME
13.5%

VOLUME
750^{ML}

AROMA

white tea,
kumquat,
pain grillé

FLAVOR

lemon zest,
cantaloupe,
ginger

FOOD PAIRINGS

French lentil salad,
egg banh mi,
fried chickpeas

PH BALANCE

3.03

RESIDUAL SUGAR

0.2 g/l

TOTAL ACIDITY

8.3 g/l

BRIX

21.9°

VINIFICATION

2.66 tons hand harvested on Sept. 13. Grapes were whole-cluster pressed before being fermented in mix of neutral oak puncheons and stainless steel drums. Aged for 9 months on the lees before being bottled unfiltered.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis Vinifera* plantings in California. This Sauvignon Blanc, planted in 1942, may very well be the oldest SB in the country. The vines are head-trained and have been dry-farmed organically since planting on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by husband/wife duo Denise + Athan Poulos.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

